

Every day is
Ice Cream Day

WHEN MIXMASTER HELPS!



Sunbeam

MIXMASTER

takes the arm-work out of ice-cream making
(and out of all other food-mixing jobs you generally find so tiring)



There's no hard work in making perfect ice cream when you own a Sunbeam Mixmaster. The repeated mixing required for best results—so tiring if done by hand—is finished in a matter of moments by your Sunbeam Mixmaster . . . And, because your Mixmaster mixes more thoroughly, your ice cream is absolutely smooth, really creamy through and through, entirely free from ice chips. Ice cream can be a *daily* treat in your home when you have a Sunbeam Mixmaster to help you. And Mixmaster will help in many other ways. Cakes, pastry and sponges, omelettes, sauces and dressings, all will become easy to prepare when Mixmaster does the mixing.

SUNBEAM ADVISORY BUREAU. Clare Collins, head of the Sunbeam Advisory Bureau, is ready at all times to assist Sunbeam Mixmaster owners to a better understanding of food mixing. You'll find her recipes and advice on ice cream making particularly helpful. Write to Clare Collins—(addresses below).

Wait for "Mixmaster." In spite of record production, there are still not enough Sunbeam Mixmasters for everybody who wants one; but it will pay you to be patient, rather than make do with anything but the original and only Sunbeam Mixmaster.

- MIXES
- WHIPS
- FOLDS
- BEATS
- STIRS
- MASHES
- BLENDS
- JUICES
- CREAMS

Made and guaranteed by
Cooper Engineering Co. Pty. Ltd. (a Division of Sunbeam Corporation of Chicago, U.S.A.),
Coward St., Mascot, N.S.W.; 542 Little Bourke St., Melb., Vic.; 159-161 Waymouth St., Adelaide, S.A.